

This Page Is Inserted by IFW Operations  
and is not a part of the Official Record

## **BEST AVAILABLE IMAGES**

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images may include (but are not limited to):

- BLACK BORDERS
- TEXT CUT OFF AT TOP, BOTTOM OR SIDES
- FADED TEXT
- ILLEGIBLE TEXT
- SKEWED/SLANTED IMAGES
- COLORED PHOTOS
- BLACK OR VERY BLACK AND WHITE DARK PHOTOS
- GRAY SCALE DOCUMENTS

**IMAGES ARE BEST AVAILABLE COPY.**

**As rescanning documents *will not* correct images,  
please do not report the images to the  
Image Problem Mailbox.**



## PATENT ABSTRACTS OF JAPAN

(11) Publication number: **63109736 A**(43) Date of publication of application: **14.05.88**

(51) Int. Cl.

**A23C 21/00**(21) Application number: **61256620**(22) Date of filing: **28.10.88**(71) Applicant: **KYODO NYUGYO KK CHUGAI  
PHARMACEUT CO LTD**(72) Inventor: **KOBAYASHI SHUNICHI  
TANAKA SHIRO****(54) NOVEL SOLID FOOD CONTAINING WHEY  
PROTEIN****(57) Abstract:**

**PURPOSE:** To obtain a novel cheese-like and nutritionally improved solid food having excellent flavor, by coagulating a whey protein concentrate while heating.

**CONSTITUTION:** A food obtained by coagulating a whey protein concentrate in 15W50% protein concentration at pH 4.0W8.5 while heating at 70W95°C for 10W90min. In

the coagulation while heating, a vegetable fat or oil, animal fat or oil and/or common salt, perfume, polysaccharides, e.g. starch, alginic acid, glucomannan, agar, etc., are preferably added. An aqueous solution of whey protein concentrate flour or whey protein concentrate obtained by removing low-molecular compounds from fresh whey formed as a by-product in producing cheese and concentrating the resultant whey or both are preferably used as the whey protein concentrate.

COPYRIGHT: (C)1988,JPO&amp;Japio